



PRESERVED FOOD & LIQUEUR COMPETITION GUIDE

2017 OC FAIR



2017 IMPORTANT DATES

In-Person Entry Help Days Wednesday, May 31 & Thursday, June 1, 11 am - 6 pm

Entry Deadline Monday, June 12 by Midnight

Entry Delivery Tuesday, June 20, 7 am - Noon

Awards Ceremony Saturday, August 12, Noon

Online registration opens March 1st.

CONTACT

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PRESERVED FOOD & LIQUEUR COMPETITION GUIDE

TABLE OF CONTENTS

Rules	1
Eligibility	2
How to Enter	3
Entry Delivery.....	4
Judging & Awards.....	5-6
How to Prepare	7-8
Adult Divisions	9-12
Division 1001 Dried Fruits, Vegetables, Meats & Herb Blends	
Division 1002 Canned Fruit Spreads & Other Products	
Division 1003 Canned Vegetables, Fruits & Tomatoes	
Division 1004 Jams	
Division 1005 Marmalades	
Division 1006 Preserves & Conserves	
Division 1007 Jellies	
Division 1008 Pickles	
Division 1009 Relishes & Salsa	
Division 1010 Sauces & Condiments	
Division 1011 Infused Vinegar	
Division 1012 Liqueur	
Youth Divisions.....	13
Division 364 Youth Preserved Food, ages 11-13	
Division 365 Youth Preserved Food, ages 14-17	



PRESERVED FOOD & LIQUEUR COMPETITION GUIDE

RULES

1. **Local and State Rules govern this competition.**
2. **Exhibitors are responsible to read the Competition Guidelines and to abide by them.**
3. If assistance is needed to determine the Division and/or Class, please contact the Culinary Department at (714) 708-1621 or email culinary@ocfair.com. Inquiries will be responded to within 72 business hours. Personal assistance is also available on Help Days; see “Help with Entering” on page 3.
4. **Entry fees are non-refundable.**
There will be no refunds for any reason. By entering the competition you are confirming that you accept the no refund policy.
5. **Entries previously exhibited at the OC Fair are not eligible.**
6. **Home Canning Jars**
 - Use jar size specified for each division and class.
 - Use a new 2-piece vacuum seal lid (clear of rust).
 - Use clear jars only; colored jars are not acceptable.
 - Do not use colored lids or rings.
 - Do not use Ball® Elite Jars.
 - Use the label on page 8.
7. Exhibitors must follow **USDA Preservation Guidelines** available at nchfp.uga.edu.
 - No freezer-preserved foods will be allowed.
 - No open kettle or inversion canned items will be accepted (these techniques do not process the jar after it is filled and therefore do not destroy pathogens in the food).
 - USDA has approved Steam Canning and will be allowed in the competition.
8. **Entries containing the following are ineligible:**
 - Protein items such as meat or eggs (except for lemon curd).
 - Pumpkin, mashed squash or potatoes.
 - Pesto-based products.
 - Dairy, chocolate or caramel.
 - Flour, cornstarch or thickeners other than pectin or Clear-Jel.
9. Preserved food entries must have been prepared within the past year (after June 2016).
10. All entries must be home prepared and not commercially canned. Entries do not need to be from an original recipe. Items produced for sale are eligible as long as these criteria are met.
11. Canned items will not be returned to exhibitors.
12. Although reasonable efforts will be undertaken to safeguard exhibitors’ property against loss, damage or theft, neither the State of California nor the OC Fair & Event Center will be responsible for any loss, damage or theft of exhibitors’ property brought on the premises during the period of the OC Fair. Every precaution will be taken in the handling and exhibiting of entries.



PRESERVED FOOD & LIQUEUR COMPETITION GUIDE

ELIGIBILITY

Adult Divisions: Open to California residents, ages 18 or older.

Youth Divisions: Open to youth ages 11-17 (by July 14, 2017) who live in California.

ENTRY LIMIT •1 entry per class

Exhibitors may enter in several divisions and in several classes (see pages 10-12 for a listing of divisions and classes) but may enter only one item in each class. If two or more entries are made in the same class, only the first entry will be accepted. Other entries in the class will be deleted by the entry office and refunds will not be issued.

OC FAIR EXHIBITOR TICKET

- Exhibitors will receive one (1) 2017 OC Fair admission ticket, at time of entry delivery.
- One (1) ticket per exhibitor, not one per entry.
- Tickets are valid any day the Fair is open.
- Exhibitor must be present to receive ticket.





PRESERVED FOOD & LIQUEUR COMPETITION GUIDE

HOW TO ENTER

Online Entry Deadline: Monday, June 12, 2017 by Midnight

1. Review the Preserved Foods Local & State Rules.
2. Choose from the divisions and classes listed on pages 10-13.
3. Enter online at ocfair.fairmanager.com and pay the entry fee (per entry).

Exhibitor Name

- Entries must be made under the name of the individual who prepared it.
- Do not use business or fictitious names.
- Enter using the exhibitor's name as it will appear on the display tag. This also applies to all youth entries.
- All entries must be made by an individual, not a group or family.
- Last year's accounts are no longer valid. All exhibitors must create a new account.

Entry Confirmation

- An email notification and confirmation will be sent immediately after your online payment is received.
- If the email confirmation does not arrive shortly after submitting payment, please check your Spam/Junk folder before contacting the OC Fair.

Entry Fees

- Entry fees are payable online with a credit card (Visa, MasterCard or Amex).
- No refunds will be issued.
 - Adult Divisions** - \$5 per entry
 - Youth Divisions** - \$3 per entry

HELP WITH ENTERING

Phone: During office hours at (714) 708-1621

E-mail: culinary@ocfair.com

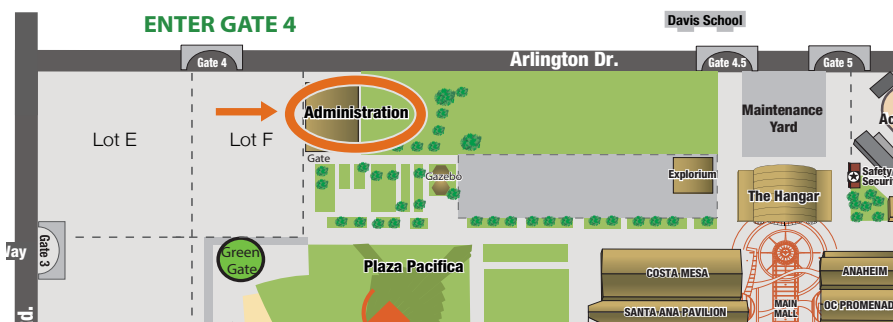
Click here for additional help: [Entry Tutorial](#)

[FAQs](#)

In-Person Help Days

May 31 & June 1 (Wednesday & Thursday), from 11 am - 6 pm

- Located in the OC Fair Administration Building.
- Park in Lot F located inside Gate 4 off Arlington Drive.
- Click [here](#) to view a map.





PRESERVED FOOD & LIQUEUR COMPETITION GUIDE

ENTRY DELIVERY

Important: Times have changed from previous years.

Delivery Date: **Tuesday, June 20, 7 am - Noon** **NEW**

- One participation ribbon will be given each exhibitor on entry delivery day.
- Exhibitor must be present to receive an admission ticket.
- Late deliveries will not be accepted.

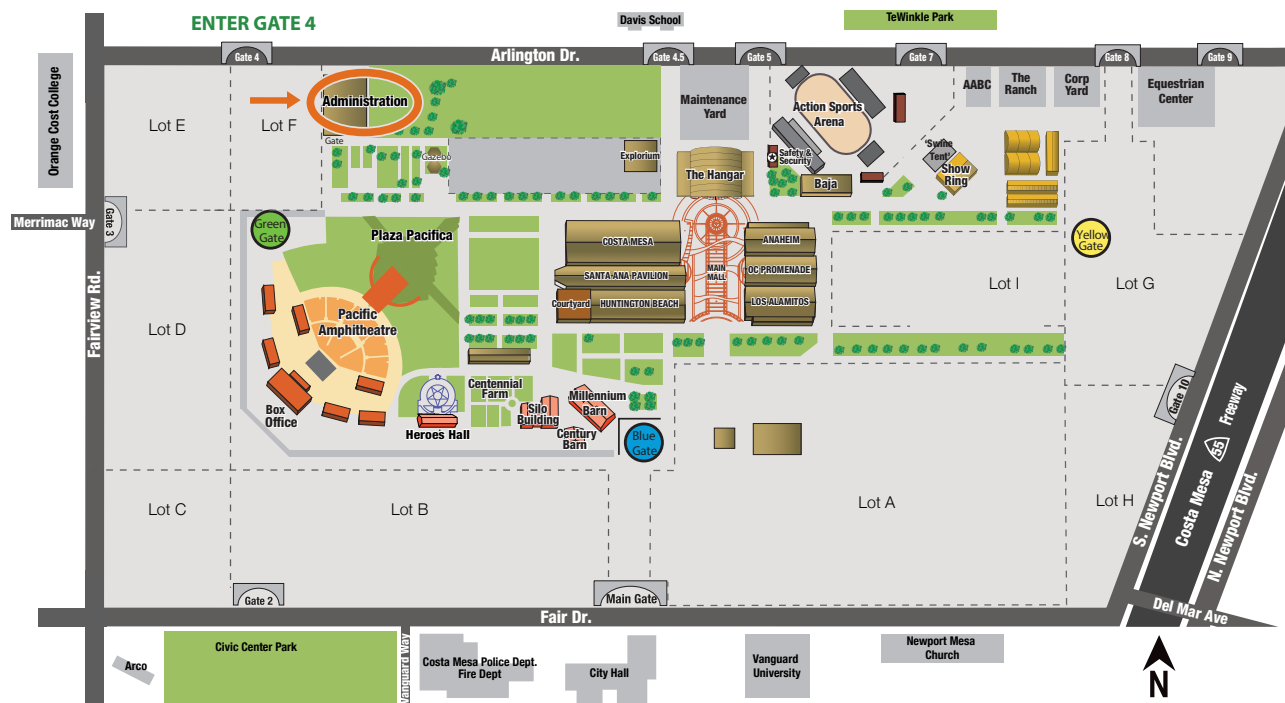
Where to Deliver Entries

- Deliver entries to the Administration Office at Gate 4, located off of Arlington Drive.

Claim Checks

- Will be provided when entries are delivered.
- Claim checks are required to pick up judging comment sheets and potential ribbons during the fair.
- Entries may be delivered by someone other than the exhibitor.

To download this entry delivery map click [here](#).





PRESERVED FOOD & LIQUEUR COMPETITION GUIDE

JUDGING

Qualified judges are selected by the Program Coordinator to judge all exhibits and culinary special contests. These judges with diverse and impressive résumés have included the following: a Michelin Star Chef, a Meilleur Ouvrier de France (MOF), celebrity chefs, cookbook authors and food bloggers, Culinary Institute of America (CIA) and Le Cordon Bleu graduates, UCCE Master Food Preservers, and a credentialed Flavorologist, Pâtissier and Chocolatier.

Adult Divisions

Placed using the American Judging System where exhibits are ranked one against another.

- 1st, 2nd, 3rd Place and Honorable Mention may be awarded in each class if judges so determine.
- 1st Place winners will compete for Division Winner.
- Division Winners will compete for Best of Show.

Youth Divisions

Placed using the Danish Judging System where each entry is judged on how well it meets a standard rather than how it compares to other entries.

- Entries are judged Blue (superior), Red (very good) or White (average) Award.
- There may be more than one Blue, Red or White Award per class.
- All Blue Awards will then compete, using the American Judging System, for Best of Class.
- Those chosen for Best of Class will compete for Division Winner.

Judging Criteria

Read the [Culinary Arts Judging Criteria](#) for each division.

Comment Sheets

- Comment sheets will be provided for each entry submitted.
- Comment sheets are notes from the judges on the entry's performance in the competition.
- They are available for pick up, with claim check, any day of the fair.

Reassignment of Entry Division or Class

Judges and/or the Program Coordinator have the option of reassigning an entry to a more appropriate division or class or may combine divisions or classes to create an adequate judging pool. Nonetheless, it is the responsibility of exhibitors to enter work in the appropriate class. Failure to enter the appropriate class may result in disqualification.

Disqualifications

- Late deliveries
- Commercially canned entries
- Incorrect lids or jars
- Labels that do not include correct information
- Incorrect processing method or processing time
- Opened, leaking, dirty jars or rusted lids
- Jars that are or have added decoration (not including embossed decoration from the manufacturer)
- Use of ineligible ingredients



PRESERVED FOOD & LIQUEUR COMPETITION GUIDE

Conditions for No Award

- Has incorrect headspace
- Does not match division or class
- Contains mushy or soft pickles
- Contains bubbles or air pockets
- Contains foreign object (e.g. hair, insects)
- Is considered unsafe to taste by any judge

AWARDS

Includes ribbons and/or prize money (premiums)

Adult Divisions

Best of Show	\$100
Division Winner	\$50
1st Place	\$25
2nd Place	\$15
3rd Place	\$10

Youth Divisions

Division Winner.....	\$50
Best of Class	\$25
Blue, Red, White.....	Rosette

- Ribbons and comment sheets may be picked up, with claim check, any day of the fair.
- Final Pickup Day is on Monday, August 14, 7 am - 12 pm.
- Award checks will be made payable to the exhibitor whose name is indicated on the entry form and mailed within 30 days after the close of the 2017 OC Fair.

Judging Results

- Entries will be selected for display in the OC Promenade with any awards received.
- Results will be posted online at ocfair.com/results within a week after the competition date.
- Please do not call or email for competition results.

AWARDS CEREMONY

Saturday, August 12, Noon

- Hosted on the OC Promenade Main Stage.
- Best of Show, Division Winners, Best of Class, Judges' & Staff Award recipients will be invited to attend and be recognized at the ceremony.
- Invitations will be sent to the email address provided at entry registration.
- All exhibitors and the general public are welcome to attend the ceremony.



PRESERVED FOOD & LIQUEUR COMPETITION GUIDE

HOW TO PREPARE

Preservation Methods:

- See the National Center for Home Food Preservation for specifics at nchfp.uga.edu.
- Canned entries must be processed using one the following canning methods:
 - Water Bath Method: High acid foods
 - Steam Canning (now approved by the USDA): High acid foods
 - Pressure Canner Method: Low acid foods
 - Dehydrator, Oven or Sun: Dried foods

Jars:

- Submit 1 jar for each item entered for judging.
- Use a Mason-type threaded canning jar sealed with a new vacuum lid consisting of 2 pieces (metal screw ring and metal lid). Both the screw ring and lid must be on the jar. Other types of jars will be disqualified.
- Do not use rusted rings or colored glass jars, lids or rings.
- Do not use Ball® wide mouth 8 oz. pint jars Elite Collection Design.
- Do not use paraffin seals.
- Use jar size listed in each division.
- **Note: Jars will not be returned. Open jars will be donated to the Master Food Preserver program for training purposes.**

Proper Headspace:

- ¼-inch headspace: Jams, jellies, preserves, conserves, marmalades and butters
- ½-inch headspace: Pickles, relishes, sauces, juices, fruits and tomatoes processed in a water bath or steam canner
- 1-inch headspace: Low acid foods processed in a pressure canner

Labels for Jars:

- All Preserved Food entry jars must be correctly labeled (*please use label provided on the next page*).
- [Preserved Food Label Fillable PDF](#)
- Place label securely on the side of the jar (*clear adhesive packaging tape is recommended*).
- Personalized labels, decals and decorations are not allowed on the sides or tops of the jars. (*This does not apply to the design printed by the manufacturer on the top of the jar lids.*)
- Do not add your name to labels.

Display:

- After judging, entries will be displayed in the OC Promenade.
- A placement sticker will be attached to the exhibitor's name card.
- Disqualified entries will not be displayed.
- Food items will be discarded when they deteriorate.
- There are no guarantees that the entry will be displayed.

Liqueur:

- See rules on page 12.



PRESERVED FOOD & LIQUEUR COMPETITION GUIDE

HOW TO LABEL YOUR ENTRY NEW

New and improved online Preserved Food Label, now including elevation.

Preserved Food Label Form:

- Complete and print form online or fill out the label below. Attach label to the side of canning jar with clear packaging tape.
[Preserved Food Label Fillable PDF](#)

Include the Following Information:

- **Date Preserved:** The day that the canned item was prepared and preserved.
- **Processing Time:** Time in canner or dehydrator.
- **Product:** Name the canned item (e.g. strawberry jam).
- **Canning Method:** Describe how the item was preserved (e.g. water bath canner, pressure canner, steam canner, dehydration method).
- **Pounds of Pressure (if applicable):** Identify the weight used in pressure canner (PSI).
- **Elevation:** Include the elevation at which the entry was processed. Note: Processing times should reflect adjustments for elevation when appropriate. If unsure of the elevation at which the entry was preserved, use an online tool such as whatismyelevation.com or veloroutes.org/elevation.
- **Ingredients:** List ingredients in order from greatest to least weight or volume (e.g. sugar, strawberries, pectin, lemon juice). If more room is needed for the ingredients list, include an additional 3-inch x 5-inch card attached by rubber band to the entry.

2017 OC Fair Preserved Food Show	
Date Preserved: _____	Processing Time: _____
Product: _____	
Canning Procedure/Method: _____	
Pounds of Pressure: _____	Elevation: _____
Ingredients _____	



PRESERVED FOOD & LIQUEUR COMPETITION GUIDE

ADULT DIVISIONS

ELIGIBILITY Open to California residents, ages 18 or older.

ENTRY LIMIT 1 entry per class

ENTRY FEE \$5 per entry

DIVISION 1001

DRIED FRUITS, VEGETABLES, MEATS & HERB BLENDS

- Dried food products must be stored in labeled jars for entry.
- Submit ½-pint, 1-pint or 1-quart jar as appropriate to product.

Class 01: Dried Fruit

(submit 2-4 ounces)

Class 02: Fruit Leather

(submit 2-4 ounces)

Class 03: Dried Vegetables

(submit 2-4 ounces)

Class 04: Dry Rubs, Seasoning Mix or Blend

(submit 1-2 ounces, using at least 3 herbs)

Class 05: Beef Jerky, Hot and Spicy

(submit 2 ounces)

Class 06: Beef Jerky, Sweet Flavored

(submit 2 ounces)

Class 07: Other Jerky, any

(submit 2 ounces)

Class 08: Snack Mix or Trail Mix

(submit 1-2 cups, using at least 3 home-dried fruits or vegetables)

Class 09: Other, specify item

DIVISION 1002

CANNED FRUIT SPREADS & OTHER PRODUCTS

- Submit ½-pint or larger.
- No pumpkin butter.

Class 01: Citrus Curd

(½-inch headspace)



Class 02: Fruit Butters

(¼-inch headspace)

Class 03: Pie Filling, Clear Jel only

(1-inch headspace)

Class 04: Fruit Syrup or Sauce

(½-inch headspace)

Class 05: Other, specify item



PRESERVED FOOD & LIQUEUR COMPETITION GUIDE

ADULT DIVISIONS

DIVISION 1003

CANNED VEGETABLES, FRUITS & TOMATOES

- Submit 1-pint or 1-quart jar.
- Tomatoes may be pressure or water-bath canned using a USDA approved processing method.
- To ensure safe acidity in whole, crushed or juiced tomatoes, bottled lemon juice or citric acid must be added. This also applies to Asian pears and figs.
- Low acid vegetables must be pressure canned using a USDA-approved processing method.
- Specify method used, time and pressure (if applicable) on label.
- Note **hot** or **cold pack** on label, if applicable.
- Classes 03-04 must be processed in a pressure canner.
- Classes 05-06 may be packed with light or heavy syrup.

Class 01: Tomatoes, Whole, Halved or Crushed
(½-inch headspace)

Class 02: Tomatoes, Standard Sauce or Paste
(¼-inch headspace)

Class 03: Tomatoes, Seasoned, Marinara or addition of Vegetables
(1-inch headspace)

Class 04: Any Vegetable, specify item
(1-inch headspace)

Class 05: Stone Fruits
(½-inch headspace)
(e.g. peaches, apricots, plums)

Class 06: Apples or Pears
(½-inch headspace)

Class 07: Green Tomatoes, Tomatillos 

Class 08: Other, specify item

DIVISION 1004

JAMS

- Crushed or chopped fruit cooked with sugar and with or without added pectin.
- Submit ½-pint or 1-pint jar, with ¼-inch headspace.

Class 01: Apricot

Class 02: Plum

Class 03: Other Stone Fruit
(e.g. peach, nectarine, cherries)

Class 04: Strawberry

Class 05: Other Berries
(e.g. blackberry, loganberry, blueberry)

Class 06: Mixed Fruit, specify item
(e.g. pineapple-apricot)

Class 07: Tomato

Class 08: Any low sugar jam 

Class 09: Any no sugar jam

- Special Contest sponsored by Swerve (natural sweetener)
- Must show proof of purchase and Swerve product label with delivery.
- In addition to OC Fair prize money, exhibitors in this class will be eligible to compete for the following special prizes provided by Swerve:
 - 1st Place: 4 bags of Swerve, The Ketogenic Cookbook by Jimmy Moore and Maria Emmerich and some Swerve swag.
 - 2nd Place: 2 bags of Swerve and some Swerve swag.
 - 3rd Place: 1 bag of Swerve and some Swerve swag.



Class 10: Other, specify item



PRESERVED FOOD & LIQUEUR COMPETITION GUIDE

ADULT DIVISIONS

DIVISION 1005

MARMALADES

- Small pieces of soft fruit and peel that are evenly suspended in transparent jelly.
- Submit ½-pint or 1-pint jar, with ¼-inch headspace.

Class 01: Orange

Class 02: Lemon

Class 03: Onion

Class 04: Other, specify item

DIVISION 1006

PRESERVES & CONSERVES

- Whole or large pieces of fruit in translucent jelly.
- Submit ½-pint or 1 pint jar, with ¼-inch headspace.

Class 01: Any Stone Fruit
(e.g. peach, cherry)

Class 02: Strawberry

Class 03: Other Berries
(e.g. blackberry, loganberry, blueberry)

Class 04: Mixed Fruit, specify item
(e.g. blueberry-raspberry)

Class 05: Conserve
(must contain one or all of the following: raisins, nuts or coconut)

Class 06: Other, specify item

DIVISION 1007

JELLIES

- Translucent spreads made from fruit juice.
- Submit ½-pint or 1-pint jar, with ¼-inch headspace.

Class 01: Single Fruit
(e.g. grape, apple)

Class 02: Mixed Fruit
(e.g. cranberry-apple)

Class 03: Mint or Herb, specify item

Class 04: Pepper
(may contain small pieces of pepper)

Class 05: Wine or Champagne, specify item

Class 06: Any low sugar jelly



Class 07: Other, specify item

DIVISION 1008

PICKLES

- Brined or fermented pickles and fresh-pack pickles must be processed using an approved method.
- Preserving vinegar, 5% acidity.
- Submit ½-pint, 1-pint or 1-quart jar as appropriate to product, ½-inch headspace.

Class 01: Any Fruit



Class 02: Pickles, Bread & Butter Cucumber

Class 03: Vegetables, Pickled

Class 04: Other, specify item



PRESERVED FOOD & LIQUEUR COMPETITION GUIDE

ADULT DIVISIONS

DIVISION 1009

RELISHES & SALSAS

- Submit ½-pint, 1-pint or 1-quart jar as appropriate to product, ½-inch headspace.
- Items must be canned only, not fresh.

Class 01: Salsa, Tomato-Based
(e.g. Hot, Mild)

Class 02: Salsa, Non-Tomato Based

Class 03: Relish, Cucumber

Class 04: Relish, Vegetable

Class 05: Chutney

Class 06: Other, specify item

DIVISION 1010

SAUCES & CONDIMENTS

- Submit ½-pint or 1-pint jar as appropriate to product, ½-inch headspace.
- No hot sauce bottles; use approved canning jars.

Class 01: Barbecue Sauce

Class 02: Hot Sauce

Class 03: Steak Sauce

Class 04: Ketchup

Class 05: Mustard
(¼-inch headspace)

Class 06: Other, specify item

DIVISION 1011

INFUSED VINEGAR

- Vinegar infused with herbs or fruit.
- Submit 1-pint or 1-quart jar, ¼-inch headspace.
- Must be processed in a water bath canner or steam canner, minimum 5 minutes.

Class 01: Fruit Vinegar

Class 02: Herb Vinegar

Class 03: Other, specify item

DIVISION 1012



LIQUEUR

- **Judging Criteria:** Appearance, aroma, bouquet, flavor, intensity, complexity, balance and finish.
- Submit ½-pint or 1 pint-sized glass canning jar.
- No quilted jars.

Class 01: Shrub

- Shrubs are a blend of fruit, sugar and vinegar popularized during the Colonial Era.

Class 02: Fruit
(e.g. Limoncello)

Class 03: Herbs & Spices
(e.g. Absinthe, Bitters)

Class 04: Coffee
(e.g. Kahlúa®, Tia Maria®)

Class 05: Other, specify item
(e.g. Cherry bounce)



PRESERVED FOOD & LIQUEUR COMPETITION GUIDE



YOUTH DIVISIONS

ELIGIBILITY Open to youth ages 11-17 who live in California.

ENTRY LIMIT 1 per class **ENTRY FEE** \$3 per entry

NEW Youth may now enter in multiple classes.

Entries must be made by the exhibitor with minimal or no parental assistance.

DIVISION 364 YOUTH PRESERVED FOOD JUNIOR, AGES 11-13

- Youth entries must follow the same rules and requirements as adult divisions.
- See How to Prepare on page 7.
- See How to Label Your Entry on page 8.
- Entries can be water bath or steam canned.

Class 01: Dried Fruits, Vegetables, Meats & Herb Blends, any

Class 02: Canned Vegetables, Fruits, Tomatoes, Fruit Spreads & other Products, any

Class 03: Jams & Conserves, Preserves, Marmalades & Jellies, any

Class 04: Pickles, Relishes & Salsas, any

Class 05: Sauces & Condiments, any

DIVISION 365 YOUTH PRESERVED FOOD YOUNG ADULT, AGES 14-17

- Youth entries must follow the same rules and requirements as adult divisions.
- See How to Prepare on page 7.
- See How to Label Your Entry on page 8.
- Entries can be water bath or steam canned.

Class 01: Dried Fruits, Vegetables, Meats & Herb Blends, any

Class 02: Canned Vegetables, Fruits, Tomatoes, Fruit Spreads & other Products, any

Class 03: Jams & Conserves, Preserves, Marmalades & Jellies, any

Class 04: Pickles, Relishes & Salsas, any

Class 05: Sauces & Condiments, any